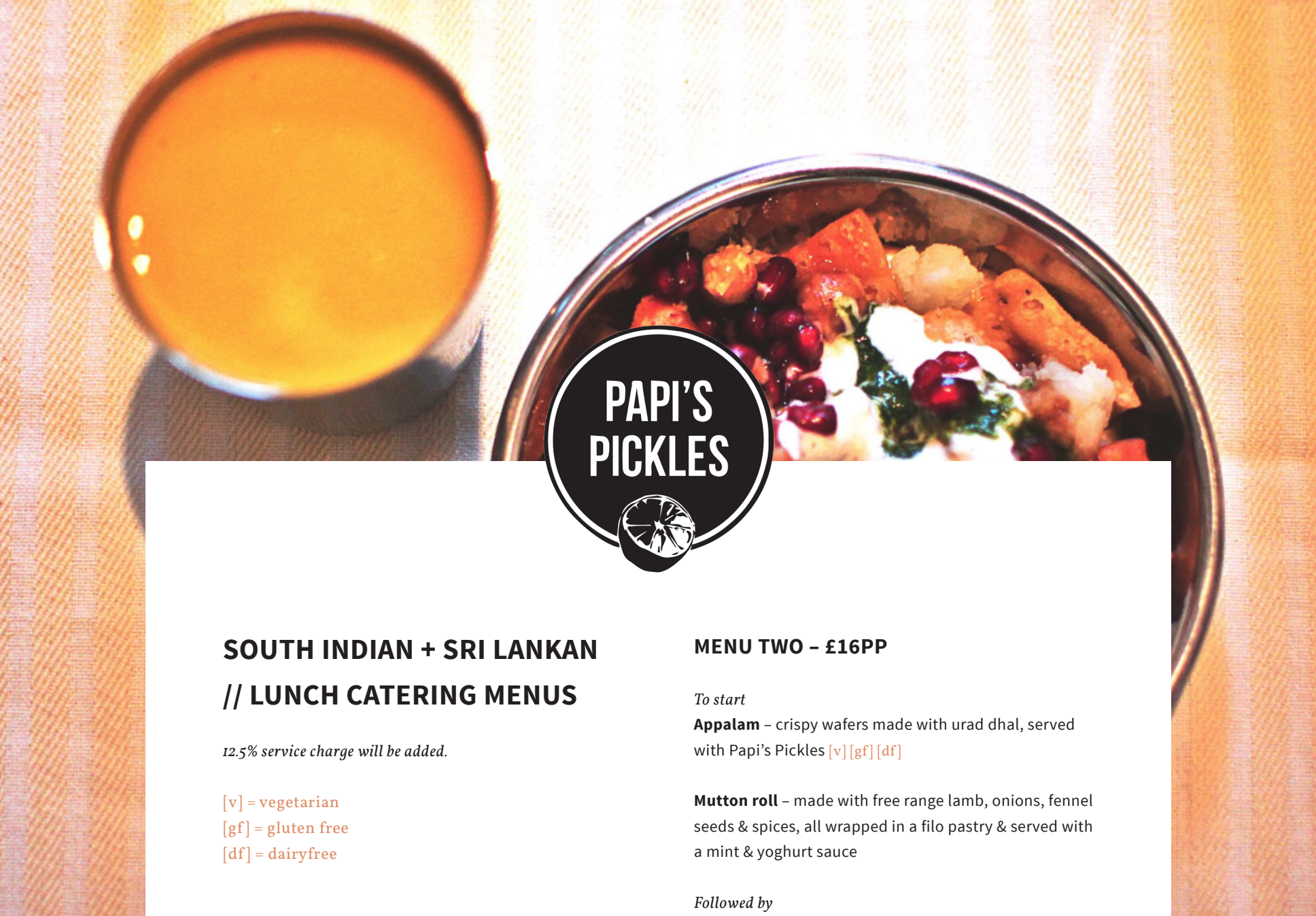




PAPI'S PICKLES



SOUTH INDIAN + SRI LANKAN // LUNCH CATERING MENUS

12.5% service charge will be added.

[v] = vegetarian

[gf] = gluten free

[df] = dairyfree

MENU ONE - £12PP

All dishes are [v] [gf] [df]

To start

Appalam – crispy wafers made with urad dhal

Followed by

Coconut milk rice - rice cooked in organic coconut milk, whole spices, onions, ginger + garlic

Or

Green pulav - rice cooked with fresh mint + coriander, onions, cashew nuts, green chillies + spices

Or

Puli sadam / tamarind rice - rice cooked in fresh tamarind sauce with fenugreek + red chillies

Served with

Aubergine sothi - aubergines, onions, tomatoes, ginger, garlic, green chillies + spices cooked in coconut milk

Side dish of

Sundal Salad – shredded carrots + cucumber with cooked lentils, drizzled with lemon juice and garnished with freshly grated coconut

MENU TWO – £16PP

To start

Appalam – crispy wafers made with urad dhal, served with Papi's Pickles [v] [gf] [df]

Mutton roll – made with free range lamb, onions, fennel seeds & spices, all wrapped in a filo pastry & served with a mint & yoghurt sauce

Followed by

Coconut milk rice - rice cooked in organic coconut milk, whole spices, onions, ginger + garlic [v] [gf] [df]

Or

Green pulav - rice cooked with fresh mint + coriander, onions, cashew nuts, green chillies + spices [v] [gf] [df]

Or

Puli sadam / tamarind rice - rice cooked in fresh tamarind sauce with fenugreek + red chillies [v] [gf] [df]

Served with

Chettinad style chicken kuzambu - free range chicken cooked with onions, tomatoes, ginger, garlic + spices [gf] [df]

Or

Potato sothi - potatoes, onions, tomatoes, ginger, garlic, green chillies + spices cooked in coconut milk [v] [gf] [df]

Side dish of

Sundal salad – shredded carrots + cucumber with cooked lentils, drizzled with lemon juice and garnished with freshly grated coconut [v] [gf] [df]

Please ask us for a list of ingredients used in each dish if you have any allergies, and we will do our best to cater for you.



SOUTH INDIAN + SRI LANKAN // DINNER MENUS

Prices start from £30pp
12.5% service charge will be added.
[df] = dairy free
[gf] = glutenfree
[v] = vegetarian

DINNER MENU ONE

SNACK
Appalam, crispy wafers made with urad dhal, served with roasted onion & tomato chutney [v] [df] [gf]

STARTER
Sri Lankan mutton rolls – a traditional Sri Lankan short eat made from free range lamb, onions, fennel seeds, garlic + chillies, all wrapped up in a filo pastry. Served with a yoghurt + mint sauce
or
Sri Lankan vegetable rolls – made with carrots, green beans, potatoes, onions, fennel seeds + chillies, all wrapped up in a filo pastry. Served with yoghurt & mint sauce [v]

MAINS
Cornish cod masal dosa - a South Indian crepe made from a fermented rice + urad dhal batter, filled with sustainably sourced and sautéed Cornish cod, cooked with onions, tomatoes, ginger, garlic + spices [gf] [df]
or
Spiced potato masal dosa – the same traditional dosa, filled with smashed potatoes, sautéed onions + green chillies [v] [df] [gf]

ACCOMPANIMENTS
Sambar – a traditional lentil, onion, coconut + tamarind stew [v] [df] [gf]
Fresh coconut + coriander chutney [v] [df] [gf]
Shredded cucumber, tomato + coriander salad [v] [df] [gf]

DESSERT
Mango kulfi + seeni muruku – Indian ice cream made with freshly condensed milk, demerara sugar, saffron + mangoes served with sweet flatbreads soaked in sugar syrup

DINNER MENU TWO

SNACK
Sri Lankan flatbreads and seasonal Papi’s pickles [v] [df]

STARTER
Prawn + paneer usili – King prawns + Indian cheese marinated in coriander sauce with red + green peppers, onions, green chillies + wild rice tossed together with roasted cumin powder + drizzled with tamarind + yoghurt sauces [gf]
or
Paneer usili – Indian cheese marinated in coriander sauce with red + green peppers, onions, green chillies + wild rice tossed together with roasted cumin powder + drizzled with tamarind + yoghurt sauces [v] [gf]

MAINS
Sri Lankan puttu – steamed cylinders of rice + wheat with spinach, onions + fresh coconut [v] [df]
Served with
Chettinad style lamb curry – free range lamb slow cooked in spices [df] [gf]
Or
Devilleed aubergine – aubergines, onions, tomatoes, ginger + garlic cooked in coconut milk [v] [gf] [df]

ACCOMPANIMENTS
Sothi – a super traditional Sri Lankan sauce made with onions, tomatoes, ginger, garlic, green chillies, spices + coconut milk [v] [df] [gf]

Onion + cucumber raitha – diced onions + shredded cucumbers in yoghurt, seasoned with mustard seeds + green chillies [v] [gf]

DESSERT
Sakarai pongal + anjeer ice cream – a South Indian rice pudding made with rice + moong dhal, milk, jaggery, cashew nuts, green raisins, nutmeg + cardamom. Served with homemade anjeer (fig + honey) ice cream

DINNER MENU THREE

SNACK
Courgette fritters – courgettes dipped in a spiced rice + gram flour batter, served with smoked aubergine + onion chutney [v] [df] [gf]

STARTERS
Chicken pakoras – free range chicken marinated in fresh coriander sauce, mixed with onions, green chillies, ginger + garlic, battered in rice + gram flour. Served with a sweet + spicy chilli relish [df] [gf]
or
Onion pakoras – made with rice, gram flour + homemade red chilli powder [v] [df] [gf]

MAINS
Egg appam / plain appam - a soft pancake made with a fermented rice + coconut batter
Served with
Chicken kuzambu – free range chicken cooked with onions, tomatoes, coconut, spices + tamarind [gf] [df]
or
Potato kurma – seasonal potatoes and onions cooked with spices + coconut milk [v] [gf] [df]

ACCOMPANIMENTS
Roasted Bengal gram dhal chutney with onions + red chillies [v] [df] [gf]
Coconut sambal – freshly grated coconut with onions + red chillies [v] [gf] [df]
Shredded cucumber, tomato & coriander salad [v] [df] [gf]

DESSERT
Gulab jamun + cinnamon ice cream – South Indian donuts soaked in a sugar syrup flavoured with rose water + saffron. Served with homemade cinnamon ice cream

DINNER MENU FOUR

SNACK
Sri Lankan flatbreads and seasonal Papi’s pickles [v] [df]

STARTERS
Appalam, crispy wafers made with urad dhal, served with Papi’s beetroot & smoked onion pickle [v] [df] [gf]

SHORT EATS
Masala baby aubergines – stuffed with ginger, garlic, sesame + poppy seeds, peanuts, coconut + tamarind. Served on a bed of lemon rice [v] [df] [gf]

Mini adai & aviyal – a variant of the traditional dosa, made with three types of lentils, onions, green chillies + fresh coriander. Served with aviyal, a seasonal vegetable, coconut + yoghurt stew [v] [df] [gf]

Idiappam with meen kuzambu - idiappam also known as string hoppers, literally means ‘broken down’ (idi) ‘pancake’ (appam). Served with a speciality curry from Tanjore district of South India, made using Cornish cod + freshly ground spices. Served with steamed rice [df]

DESSERT
Wattapplam + ginger ice cream – a traditional Sri Lankan coconut custard pudding with saffron, cardamom & nutmeg. Served with homemade ginger ice cream

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